

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200213 - TACO BRAVO	Site Address 1950 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 08/08/2024
Program PR0300108 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WUOLLET, DENNIS	Inspection Time 16:50 - 17:40
Inspected By GLENJOY DAVID	Inspection Type LIMITED INSPECTION	Consent By ERIK

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured ground beef at 127F on counter. Per manager, food was out for less than one hour.

Measured ground beef at 85F and beef sauce at 73 on containers in the floor. Per manager, food was out for less than two hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Ground beef on counter was placed into hot box and will be reheated. Ground beef on container on floor was reheated on pan. Beef sauce was placed into walk in cooler.

Follow-up By
08/12/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured chile verde at 48F in walk in cooler. Per manager, food was cooked this morning and placed into walk in at 10AM. Chile verde was cooling in deep, plastic container.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

[COS] Food was voluntarily discarded.

Follow-up By
08/12/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Fly was on chile verde in walk in cooler. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Chile verde was discarded.

Follow-up By
08/12/2024

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies present in prep area. [CA] Food facility shall be kept free of insects, flies, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Food is stored directly on floor throughout prep area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

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N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
beef sauce	floor	73.00 Fahrenheit	
shredded cheese	walk in cooler	46.00 Fahrenheit	prep
hot water	three compartment sink	120.00 Fahrenheit	
ground beef	counter	127.00 Fahrenheit	
ground beef	floor	85.00 Fahrenheit	
ground beef	hot box	136.00 Fahrenheit	
ground beef	stove	165.00 Fahrenheit	
ground beef	service line	165.00 Fahrenheit	
tomatoes	service line	47.00 Fahrenheit	prep
chile verde	walk in cooler	48.00 Fahrenheit	
shredded cheese	service line	53.00 Fahrenheit	prep
raw ground beef	walk in cooler	40.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/22/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Shawn
Owner

Signed On: August 08, 2024